



Leading ANZ flour millers and manufacturers Allied Pinnacle and Champion invest in their people, with inaugural School of Swiss Milling program placements

(Sydney, Auckland, November 2023): Leading Australian and New Zealand bakery and flour manufacturers Allied Pinnacle, and Champion Flour Milling, announce their inaugural Swiss School of Milling placements.

Both flour millers and manufacturers have launched a learning and development program for their milling teams, sponsoring team members from each company to attend the highly esteemed, world-class grain milling training in Switzerland.

Each year Allied Pinnacle and every second year Champion Flour Milling will send team members to attend the world leading institution for education in the grain milling industry, investing in its workforce and their learning and development. This will allow Allied Pinnacle and Champion Flour Milling to continue to deliver world-leading innovation to meet the needs of customers and consumers.

Joel Tazzyman, Production Manager at Allied Pinnacle, Kensington and Greg Rhodes, Production Manager at Champion Flour Milling, Christchurch have been selected to participate. From January 2024, both will begin their distance learning before travelling to Switzerland in August to attend in-person training.

Speaking about the initiative, Allied Pinnacle CEO David Pitt says, *“At Allied Pinnacle, we bake the future from flour and are thrilled to formalise the learning and development opportunities available to our team. We’re delighted to be upskilling our talented team while simultaneously investing in the future of Australia’s milling industry.”*

Champion Flour Milling CEO Chris Anderson says, *“We are delighted to be able to send members of our team on this prestigious course. This program will ensure our millers are continuously improving their expertise, so we as a business can remain agile and responsive to both customer and consumer demands.”*



The milling industry is a vibrant sector that combines traditional skills with modern technology to produce a wide range of flours. Milling is one of the oldest trades in the world with wheat being one of the most important crops across Australia and New Zealand.

The Swiss School of Milling course covers a wide range of subjects from milling technology, practice of flour milling, to natural science and hands-on laboratory work.

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About Allied Pinnacle

Allied Pinnacle is a world-class flour milling and bakery business with more than a 100 year history. We bake the future from flour. Backed by Japan's largest milling business, Allied Pinnacle transforms Australian grains into iconic and much-loved household products, providing market leading solutions from grain to table. Visit www.alliedpinnacle.com

About Champion

For over 150 years the name of Champion Flour Milling has become synonymous with professional success in New Zealand's commercial and home kitchens and food manufacturers. Our wealth of skills, technical expertise and grain science enable our customers to achieve professional results every time. We offer over 40 types of flour to our national and international customers. These range from high-performance bakers' flours to specialty grain, ethnic and wholemeal flours, and specialty baking premixes, concentrates and food coatings. Visit www.championflour.co.nz